



Cyclone

SERIES



Model CO11-E1
with optional casters

SPECIFICATIONS

Full-size electric, forced air, single and double deck convection type oven. Standard specifications include 10.5 KW per deck and a patented two speed wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and heating elements off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60-minute timer has a continuous ring alarm with manual shut-off. An indicator light glows when the heating elements are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/2" deep (572mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The oven exterior measures 39 3/8" wide (1003mm) by 38 1/2" deep (978mm) by 33 5/16" high (846mm). Front, top and sides and trim are constructed with stainless steel. Single oven legs are 30" tall (762mm) (6" [152mm] for double), 7-gauge steel and finished with durable Baker Tone finish.

Dual doors are 55/45 split-type with double-pane thermal glass, synchronized operation, stainless steel seals and a single left mounted "Cool Touch" handle. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation.

Job _____ Item # _____

ELECTRIC CONVECTION OVENS

- Model CO11-E1 Single
- Model CO11-E2 Double

STANDARD FEATURES

- Energy efficient 10.5 KW oven direct forced air heat system
- 208v or 220v-240v, 60hz or 50hz, 1Ø or 3Ø
- Electronic temperature control
- Double-pane thermal glass door windows
- Oven lights
- 60-Minute timer with continuous ring alarm & manual shut-off
- 150°F (65°C) to 550°F (285°C) temperature range
- 1/4 HP air-cooled two-speed hi-lo fan motor
- Cool down fan mode
- Elements-on and temperature-ready indicator lights
- Porcelain enamel oven interior
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel front, top & sides
- 7-Gauge steel legs with durable Baker Tone finish
- Stainless steel, 55/45 split synchronized doors, with single left mounted handle
- Stainless steel door seals
- Front mounted, hinged control panel for easy service access
- 1/8" Welded angle iron frame construction
- Heavy-duty industrial grade insulation in top, sides, back & doors
- 2-year parts & labor warranty and 5-year warranty on doors

OPTIONS & ACCESSORIES

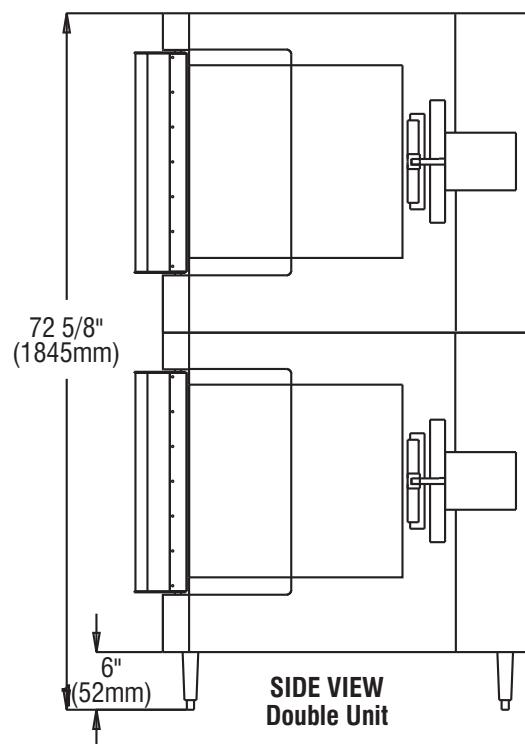
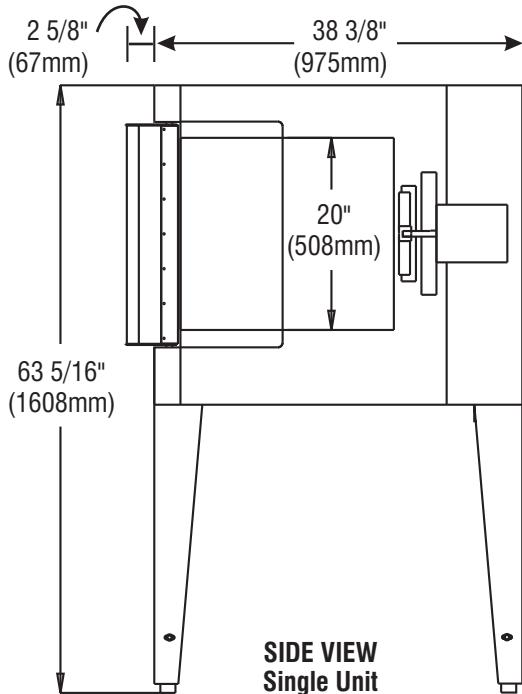
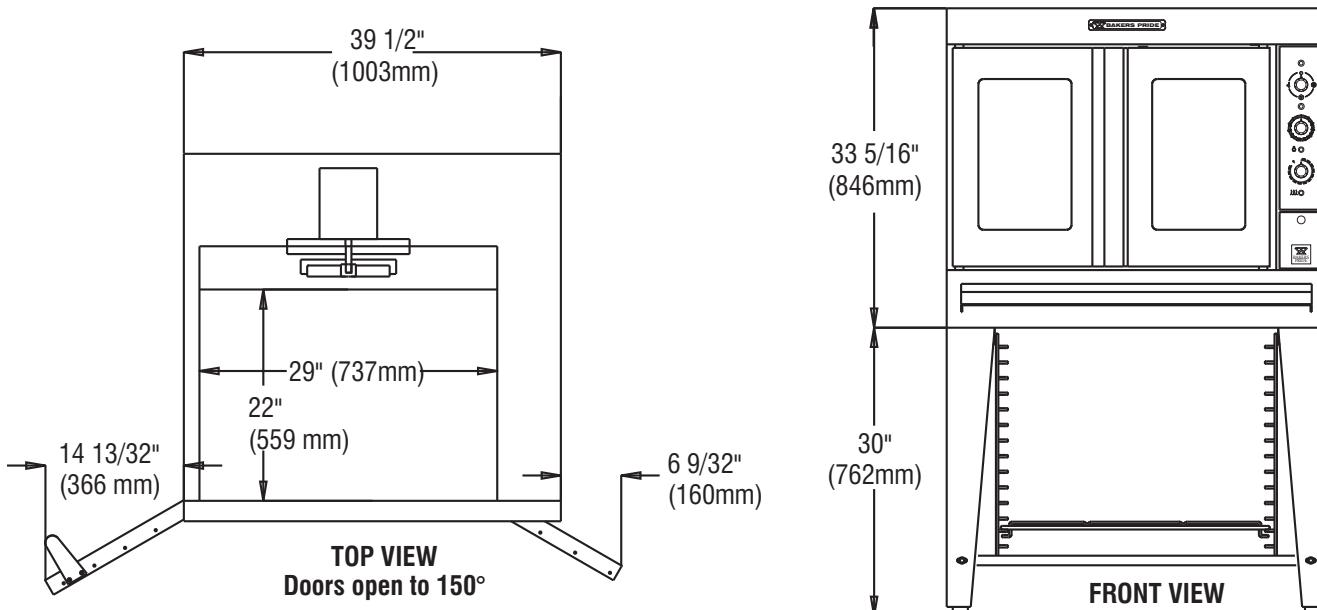
- Steam/moisture injection with front panel controls
- Computerized programmable controls with LED display for integrated use of Cook & Hold, fan speed, pulse fan mode, and manual override functions
- Open rack stand with rack supports
- 30" Stainless steel legs with undershelf
- Additional oven racks
- Heavy-duty caster set, two with caster locks
- Perforated rear panel
- Solid doors - N/C
- Correctional Facility package
- International voltages, 480V
- Stainless steel interior

CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification.



ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model	Shipping Weight		Carton Size		Carton Dimensions					
	Lbs.	Kilos	Cubic Feet	Cubic Meters	Width Inches	Width mm	Depth Inches	Depth mm	Height Inches	Height mm
CO11-E1	640	291	47.8	1.26	45	1143	44 1/2	1130	41 3/4	1048

CO11-E2 Double Shipped in two cartons as per above specifications

POWER SUPPLY

Model	KW	Voltage	Phase	Amps			Fan — 50 HZ		Fan — 60 HZ	
				Line 1	Line 2	Line 3	RPM-low	RPM-high	RPM-low	RPM-high
CO11-E1	10.5	208	3	31.8	31.8	27.8	825	1425	1140	1,725
	10.5	220-240	3	30.2	30.2	26.2	825	1425	1140	1,725
	10.5	208	1	52	52	—	825	1425	1140	1,725
	10.5	220-240	1	49.5	49.5	—	825	1425	1140	1,725

Each oven requires separate electrical connections

MINIMUM CLEARANCES

	Vent Hood Inches	Vent Hood mm	Direct Venting Inches	Direct Venting mm
Right	1	25	NA	NA
Left	1	25	NA	NA
Rear	3	76	NA	NA

Suitable for installation on combustible floors when installed on factory supplied legs or casters



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